

Cookbook

Food processor cooking is fun for entire family

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In today's kitchen, there is no end to the number of gadgets that make cooking easier. Pasta machines, blenders, food processors all make preparing homemade foods easy and fun. This week, I am concentrating on Food Processor Cooking.

I am just recently acquainted with food processor cooking, having received a food processor for Christmas. It didn't take me long to realize that chopping vegetables for soup by hand, finely chopping nuts by hand or making crumbs for a pie crust is really tedious work. With a food processor, just a flick of the switch and you have chopped vegetables, ground nuts or ginger snap crumbs in minutes.

Needless to say, my family has been enjoying food processor dishes daily. I have made homemade mayonnaise (a real hit), Curry Cheese Ball, stuffed mushrooms, a wide variety of foods with the help of my food processor.

Not only does a food processor chop, but it mixes dough and kneads it, whips cream, and crushes ice, too.

I have chosen five recipes that are easy to prepare. Curry Cheese Ball is nice when entertaining. Sharp cheddar cheese and cream cheese are combined with garlic, shaped into a ball, then rolled in a combination of chili powder and curry powder. Curry Cheese Ball is great served with assorted crackers or melba toast rounds.

For a delicious fruit salad dressing, try Poppy Seed Salad Dressing. This makes one and two third cups of dressing which can be stored in a covered container in the refrigerator.

For special occasions, or just for a change from the usual supper menu, try Crab Bisque, a creamy, flavorful soup. This thick bisque is flavored with dried dill weed, nutmeg, dry sherry and parsley. Using a 7 1/2 oz. can of crab meat,

this recipe yields 4 main course servings or six first course appetizer servings.

Frozen Yogurt Pie with Gingersnap Crumb Crust is a delicious dessert. The Crumb Crust is extra easy to make since you make the crumbs in your food processor. The pie filling is made by combining cream cheese, plain yogurt and honey. Freeze this pie for 4 to 5 hours, then allow it to stand at room temperature 15 to 20 minutes until serving time. Frozen Yogurt Pie is delicious served with cold sliced peaches, strawberries or crushed raspberries.

CURRY CHEESE BALL

1/2 lb. sharp cheddar cheese
1-8 oz. pkg. cream cheese, softened
1 c. pecans or walnuts
1 T. chili powder
1 T. curry powder
2 cloves garlic, cut into pieces

Lock bowl in position and insert shredder disc. Cut cheese to fit chute and grate at fast speed. Remove shredder disc and cheese; set aside. Lock bowl in position and insert steel blade. Cut cream cheese into several pieces. Place in bowl with garlic. Process to blend at a medium speed. Push down from sides of bowl several times during processing. While continuing to process at same speed; add nuts and grated cheese. Process until nuts are chopped and mixture is well blended. Remove from bowl and shape in 12 to 14 inch roll. Chill several hours. About one hour before serving bring roll to room temperature (1/2 hour) and roll in mixture of the curry and chili powders. Serve with crackers or toast rounds. Makes 1 1/2 lb. cheese ball.

POPPY SEED SALAD DRESSING

1/2 sm. onion, peeled and halved
1 t. dry mustard
1 t. salt
1/3 c. cider vinegar
1 c. vegetable oil
1 1/2 T. poppy seed

Lock bowl in position and insert steel blade. Place onion in bowl and process at a low speed until finely

chopped. With spatula push onion down into bowl. Combine the vinegar with mustard and salt. With processor running at a low speed, pour ingredients through the chute and process for 10 seconds. At same speed slowly pour oil through chute, until dressing is thickened, about 30 seconds. Remove cover and sprinkle poppyseeds on top of the dressing. Cover, and process at a low speed until blended, about 5 seconds. Makes one and two thirds cups. Store in covered container in the refrigerator. This dressing can be used with any fresh fruit salad.

CRAB BISQUE

1 clove garlic
1 sm. onion, peeled, quartered
1/2 green pepper, quartered
1 sm. carrot
1 T. butter
1-7/2 oz. can crab meat, cartilage removed
1/2 c. milk
1/2 t. dried dill weed
1 t. salt
1/8 t. cayenne
1/8 t. nutmeg
1/8 t. pepper
1/2 c. heavy cream
2 T. dry sherry, optional
Sprigs of parsley or dill for garnish

Lock bowl in position and insert steel blade. Place garlic, onion and green pepper in bowl. Process at medium speed, about 5 seconds or until chopped. Remove from bowl to medium skillet containing butter, insert shredder disc. Lock cover in place and at a high speed push carrot through chute to grate. Add carrots to other vegetables in skillet. Sauté cooked vegetables, undrained crab, milk and seasoning in processor bowl. Cover and process at a low speed until smooth. While processor is running, slowly pour cream and sherry through chute and process until soup is smooth. Chill thoroughly. Garnish with parsley or dill before serving. Makes 4 main course servings or 6 servings as a first course appetizer.



Dallas Post/Joan Kingsbury

Kitchen magic

With blades that chop, slice and dice, a food processor can make food preparation a snap.

FROZEN YOGURT PIE

1-9 inch ginger snap crumb crust
2 pkg. (8 oz. each) cream cheese, softened and cut into pieces
2 containers (8 oz. each) plain yogurt
1/2 c. honey

Lock bowl in position and insert steel blade. Add pieces of cream cheese, yogurt and honey. Process at high speed until smoothly blended. Pour into crumb crust. Cover and freeze until firm, 4-5 hours. Let stand at room temperature 15 to 20 minutes before serving.

Garnish with ginger snap crumbs and serve with cold sliced peaches, strawberries or crushed raspberries. Makes 8 to 10 servings.

CRUMB CRUST

22-24 graham cracker squares, vanilla or chocolate wafers or ginger snaps
1/3 c. sugar
1/3 c. butter, softened

Lock bowl in position and insert steel blade. Break the crackers into bowl and process at a medium speed using momentary action until

crumbed. Add the sugar and butter. Process at medium to blend. Pour the crumb mixture into an 8 or 9 inch pie plate and press firmly over the bottom and sides. Bake in a 350 degree oven 8 minutes or until lightly browned. Cool completely before filling. Makes one 8 or 9 inch pie shell.



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BACK MOUNTAIN KIWANIS CLUB OFFICERS

LARRY KLABOE PRESIDENT
JIM LARSEN VICE-PRESIDENT
JIM SNYDER SECRETARY
JOHN DILLON TREASURER

The members of the Back Mountain Kiwanis Club enjoy both service and fellowship.

Service projects of the past and present include providing radio equipment for the Paramedic Unit, tutorial services to school students on an individual basis and supplying Vial-Of-Life material to area residents for use in medical emergencies. The club has been responsible for the periodic paper collection drives held at Offset Paperback. This program will soon be reinstated.

Organizations such as the American Red Cross, Heart Fund, Salvation Army, Boy Scouts, Ronald McDonald House and the Vincent DePaul Soup Kitchen have received financial assistance from Back Mountain Kiwanis Community Service Funds.

Back Mountain Kiwanians sponsor the Lake Lehman Key Club. Stuart Oakley serves as advisor to an intensely active student group.

The club's 26 members meet every Saturday morning at 8:30 a.m. at Pickett's Charge.

A project soon to be implemented by the club is that of providing free security fingerprinting to area children and adults.

Members of the Back Mountain Kiwanis Club invite all residents to enjoy their new annual Demolition Derby and invite all area men of any age to join their ranks at any time.



KIWANIS 69TH ANNIVERSARY



JAN. 21ST

DALLAS KIWANIS CLUB OFFICERS

MAURICE LINDQUIST PRESIDENT
MICHAEL KERKOWSKI 1st VICE PRESIDENT
LEE TRAGER 2nd VICE PRESIDENT
REESE PELTON SECRETARY
CLIFF PARKER TREASURER

The Dallas Kiwanis Club, currently in its 57th year, is interested in service to the community. The club provides, free of charge, the use of walkers and wheelchairs to those people in need of them. When the walkers and wheelchairs are returned, the members refurbish them and they are made ready for use again.

Boy Scouts, Girl Scouts and Little League have received financial assistance from the club and, during the past holiday season, club members helped feed 200 needy people as turkey dinners with all the fixings were offered at the St. Vincent DePaul Soup Kitchen. The club also sponsored Christmas parties for approximately 600 people in area nursing homes.

The Dallas Kiwanis Club also works closely with the Special Olympics and sponsors the Annual Halloween Parade in the Back Mountain.

On the agenda of upcoming events of the Dallas Kiwanis Club is a Stage Band Festival to be held in March at Wilkes College. The festival will be a competition between local high school and college students and participation will be by invitation only. Jerome Campbell, director of music at Wilkes College, will assist in this project.

The club will again sponsor the Awareness Festival in April at the Host Motel in Wilkes-Barre.

The annual money-raiser of the Dallas Kiwanis Club is a one-day circus which is held at the Dallas Township Athletic Field. All monies which the club raises during the year are used toward community projects during that same year.

The club's 40 members meet every Wednesday at the Irem Temple Country Club. Currently in the middle of its membership drive, the club welcomes any and all new members.

This Salute Sponsored By The Following Community Minded Businesses & Individuals . . .

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